



High School to College and Career Pathway: Post-Secondary

Region:	Central	Area of Study: Family & Consumer Science Education	
District:		Pathway: Food Service & Culinary Arts	
School:		College/Institution: Snow College	
Contact:	Darlene Wabel	Articulation Agreement in Place? Yes	
Phone:	435-893-2257	Date: Updated August 14, 2008	
Email:	darlene.wabel@snow.edu		

Name of Degree or Certificate: Certificate of Completion Culinary Arts (46-47 hours required)

Legend (CTE Course Type)

I = Introductory Course: (preferred)

E = Elective Course

F = Foundation Course: (required)

A = Additional Articulated Course

HIGH SCHOOL

COLLEGE

		Core Code	High School Suggested Academic Courses	H S Credit	Concurrent College Credit	College Course #	College General Education Requirements	College Credit
							Communication Requirement: (Choose 1)	3
		06010013115	Intro to Expository Writing CE*	0.5	3	ENGL1010	Expository Composition (3)	
						ENGL1410	English Mechanics (3)	
							Computer Requirement (Choose One)	2-3
		32020013240	Computer Technology CE*	0.5	3	BT1010	Intro to Computer & Business Applications (3)	
						CIS1011	Computer Fundamentals (2)	
						CLA1715	Applied Technical Math	3

CTE Pathway Course	CTE Course Type	CIP #	High School Suggested CTE Pathway Courses	H S Credit	Concurrent College Credit	College Course #	College Major Course Requirements	College Credit
			Foundation: 2 credits Required					
x	F	20.0108	Food & Nutrition I	0.5				
x	F	20.0118	Food & Nutrition II	0.5				
			Choose one of the following:					
x	F	20.0401	Food Service/Culinary Arts	1				
x	F	20.0411	Pro Start I	1				
			Elective Course: 1 Credit Required					

x	E	20.0601	Hospitality Services	0.5				
x	E	20.0411	Pro Start II	1				
x	E	08.0901	Travel & Tourism	0.5				
			One ENT. Course may count as elective credit					
x	E	52.0621	Entrepreneurship for business	0.5				
x	E	20.0701	Entrepreneurship for FACS	0.5				
x	E	08.0301	Entrepreneurship for marketing	0.5				
x	E	32.0199	Student Internship (Critical Workplace skills)	0.5				
x		CLA1301	Culinary Arts I	0.5	1	CLA1301	Culinary Arts I	1
		CLA1303	Baking and Pastries I	0.5	3	CLA1303	Baking and Pastries I	3
		CLA1305	Hot Food Preparation I	0.5	3	CLA1305	Hot Food Preparation I	3
		CLA1306	Short Order Cooking I	0.5	3	CLA1306	Short Order Cooking I	3
		CLA1307	Cold Food Preparation I	0.5	3	CLA1307	Cold Food Preparation I	3
		CLA1401	Culinary Arts II	0.5	3	CLA1401	Culinary Arts II	3
		CLA1403	Baking and Pastries II	0.5	3	CLA1403	Baking and Pastries II	3
		CLA1405	Hot Food Preparation II	0.5	3	CLA1405	Hot Food Preparation II	3
		CLA1406	Short Order Cooking II	0.5	3	CLA1406	Short Order Cooking II	3
		CLA1407	Cold Food Preparation II	0.5	3	CLA1407	Cold Food Preparation II	3
						CLA1110	Sanitation	3
						CLA1269	Catering (Repeatable for credit) (1st Semester)	2
						CLA1505	Hot Food Preparation III	3
						CLA1507	Cold Food Preparation III	3
						CLA1910	Professional Development - Course 1	0.5
						CLA1920	Professional Development - Course 2	0.5
Total potential credits earned in High School:					34	Total credits required for Degree/Certificate:		46-47

Note: College credit can be earned in high school through concurrent enrollment. Other high school courses provide a knowledge base for college programs. This is a regional agreement; some of these classes may not be available in your particular high school. See your individual school for specific program offerings. * = **Concurrent Enrollment**